



# Your Wedding by Angeli's Catering

Serving the Suburbs & Chicago

Including but not limited to the following Venues:

- Danada House Wheaton
- Farm House Plainfield
- Paramount Theatre & Meyer Ballroom Aurora
- Four Rivers Environmental
- Education Center Channahon
- Katherine Legg Lodge Hinsdale
- Knoch Knolls Nature Center Naperville
- Mayslake Peabody Estate Oak Brook
- Naper Settlement Naperville
- Naperville Park District
- Naperville V.F.W.
- The Haight Elgin
- Wilder Mansion Elmhurst
- Warehouse 109 Plainfield



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## *Accolades*

"Having delicious food was one of the most important aspects of our wedding and we could not have been more satisfied with our decision to use Angeli's Restaurant for our wedding. We had the opportunity to work with John from Angeli's Restaurant and he was a complete pleasure to work with! He was kind, responsive and very organized. We felt completely at ease when we met with him and could tell that we were in good hands!

The day of the wedding, the food was even more delicious than I remembered from our tasting! We chose 4 appetizers to serve: butternut squash gnocchi, asparagus and prosciutto, bruschetta and bacon wrapped dates! Each of these was mouth-watering good! For dinner, guests had the choice of ordering either eggplant parmesan or chicken margarita. We also served family style pasta at the dinner table. Friends and family came up to us throughout the night and exclaimed how delicious the food was and some even said the eggplant parmesan was the best they ever had! I ordered this for my meal and would have to agree!

Throughout the evening John checked up with us to see if we needed anything and just made sure we were having a wonderful time. I thought this was a nice touch. His staff was also very professional and courteous. One of the staff even brought an appetizer platter out to us while we were taking pictures during our cocktail hour! We had a wonderful experience using Angeli's Restaurant for our wedding and highly recommend them to for weddings or a delicious meal in their restaurant!"

"Tony is fantastic! This was the easiest decision we got to make for our wedding. Not only does Tony work with you to get what you want in the budget you have, the food is amazing! Exceptional service. We even dined in the restaurant before considering them as our caterer and the search was over."

"John at Angeli's provided the catering for our February 14th wedding at the Danada House in Wheaton, IL. We could not have asked for a better caterer. John always made himself available in the wedding planning stages for all of my questions (which I, of course, had an abundance of) and he made everything that I requested possible. The level of organization and knowledge him and his staff displayed from ceremony to reception was outstanding. They are definitely a well-oiled machine and know exactly what they are doing. The food tasted wonderful, presented beautifully and far exceeded our expectations. It was so much better than what you typically get at a wedding that our guests were asking for to-go containers (which they were provided!!). As the icing on the cake, Angeli's was very reasonably priced for the high level of service we received. Their quote was right in line with the other caterers we interviewed only their quote included much more (i.e. champagne toast, passed hors d'oeuvres, etc.). I would highly recommend Angeli's to anyone looking for an attentive caterer who serves delicious food."

*Read more reviews at*

<http://www.weddingwire.com/reviews/angelis-naperville/7060dce6e36d31ba.html>



## *Your Reception Catered by Angeli's*

All of us at Angeli's would like to congratulate you on your engagement. We understand that your wedding day has been a long time coming and as your dream is finally coming true, we will help make sure all of your arrangements down to the smallest detail are carried out just as you always imagined.

With Angeli's your event will be handled by several of our experienced staff members to ensure that every last detail falls right into place.

### **Pricing**

All menus offered Plated, Family Style, or Buffet

*Begins at \$44.95*

### *Menu Selections Include*

Butler style appetizers ~ Salad ~ Main Course ~ Sides ~ Dinner Rolls & Butter  
Coffee & Tea Station

China ~ Flatware ~ Water Glasses ~ Dinner Fork ~ Dessert Fork ~ Spoon ~ Knife  
Salad Plate ~ Dinner Plate ~ Dessert Plate ~ Appetizer Plate ~ Colored Linen Napkins  
Complete Set Up & Break Down

All venues have different equipment and labor needs. Prices listed are estimates  
and will be adjusted based on these needs.

Custom wedding cakes available

We would be honored to meet with you and your family to discuss making your special day one to remember. We will be happy to customize a menu to fit your specific needs if the following suggested menus are not what you had in mind.

Final pricing is dependent on number of guests & specific menu selections  
Does not include Linens, Sales Tax or Labor Charge



## *Plated Entree*

### **Menu #1**

#### *Appetizers*

Caprese Flatbread  
Stuffed Mushrooms  
Butternut Gnocchi  
Toasted Ravioli

*(All appetizers are served butler style)*

#### *Angeli's House Salad*

Romaine lettuce with fresh kale, sprouts, cabbage and carrots topped with fresh tomatoes, onions and black olives served with choice of our homemade balsamic vinaigrette dressing or homemade ranch

#### *Chicken Margherita*

Boneless breasts of chicken in a garlic white wine reduction with fresh tomatoes, basil and capers topped with fresh mozzarella cheese

#### *Garlic Mashed Potatoes*

Red skinned potatoes blended with shaved parmesan cheese, heavy cream and butter

#### *Asparagus Spears*

Topped with a lemon-butter sauce

*44.95 per person*

Final pricing is dependent on number of guests & specific menu selections

Does not include Linens, Bar Service, Sales Tax or Labor Charge

### **Menu #2**

#### *Appetizers*

Roasted Red Pepper Crostini  
Mini Meatballs  
Fig & Goat Cheese Crostini  
Prosciutto and Melon Skewer

*(All appetizers are served butler style)*

#### *Angeli's Special Salad*

Spring lettuce, caramelized walnuts, crumbled gorgonzola cheese, pears & apples finished with a sweet raspberry vinaigrette dressing

#### *Filet & Chicken Combo plate*

Freshly grilled filet and chicken breast in a garlic white wine reduction with fresh rosemary and tri-colored roasted peppers

#### *Vesuvio Potatoes*

Roasted to perfection with fresh herbs

#### *Garlic Green Beans*

Steamed green beans topped with extra virgin olive oil and toasted fresh garlic

*59.95 per person*



## *Plated Dual Entree*

(guest's choice)

### **Menu #3**

#### *Appetizers*

Roasted Pepper Crostini  
Mini Meatballs  
Bacon Wrapped Dates  
Toasted Raviolis

*(All appetizers are served butler style)*

#### *Caesar Salad*

Crisp romaine, homemade croutons and shaved parmesan tossed with a creamy Caesar dressing

**Your guests will pre-select one of the following plated entrees**

#### *Stuffed Shells Absolut*

Jumbo pasta shells stuffed with ricotta and topped with our homemade vodka-cream sauce and melted mozzarella

#### *Chicken Marsala*

Boneless breasts of chicken in a marsala wine sauce with sauteed mushrooms accompanied by red skinned mashed potatoes and a seasonal vegetable medley

*\$49.95 per person*

Does not include Linens, Bar Service, Sales Tax or Labor Charge



## *Family Style Menu # 1*

### *Appetizers*

Peppadew Pepper Popper  
Caprese Flatbread  
Bacon Wrapped Dates  
Bruschetta

*(All appetizers are served butler style)*

### *Salad*

#### **House Salad**

Romaine lettuce with fresh kale, sprouts, cabbage and carrots topped with fresh tomatoes, onions and black olives served with choice of our homemade balsamic vinaigrette dressing or homemade ranch dressing.

### *Main Course*

#### **Chicken Margherita**

Boneless breasts of chicken in a garlic white wine reduction with fresh tomatoes, basil and capers topped with fresh mozzarella cheese

#### **Grilled Italian Sausage and Peppers**

In a marsala wine sauce with fresh basil topped with tri-colored sweet peppers

#### **Garlic Mashed Potatoes**

Red skinned potatoes blended with shaved parmesan cheese, heavy cream and butter

*49.95 per person*

Does not include Linens, Bar Service, Sales Tax or Labor Charge



## *Family Style Menu # 2*

### *Appetizers*

Antipasto Board (stationary)  
Ricotta and Honey  
Flatbread Caprese Kabobs  
Toasted Raviolis

*(All appetizers are served butler style)*

### *Salad*

#### **Angeli's Special Salad**

Spring lettuce, caramelized walnuts, pear, apple and gorgonzola cheese finished with a sweet raspberry dressing

### *Main Course*

#### **Chicken Vesuvio**

Boneless breasts of chicken in a garlic white wine sauce with fresh rosemary and tri-colored peppers.

#### **Rigatoni Absolut**

Our homemade vodka cream sauce tossed with rigatoni pasta and parmesan cheese

#### **Meatballs**

Our famous meatballs simmered in our homemade red sauce dusted with parmesan

#### **Green Beans**

Freshly steamed and topped with a lemon butter sauce

*57.00 per person*

Does not include Linens, Bar Service, Sales Tax or Labor Charge



## *Family Style Menu # 3*

### *Appetizers*

Prosciutto wrapped asparagus  
Caprese Flatbread  
Toasted Raviolis  
Butternut Gnocchi

*(All appetizers are served butler style)*

### *Salad*

#### **Spinach Salad**

Fresh spinach leaves, fresh seasonal berries, goat cheese and almonds topped with a paprika vinaigrette dressing

### *Main Course*

#### **Bowtie Primavera**

Seasonal vegetables simmered in a garlic white wine reduction with fresh basil served over bowtie pasta

#### **Stuffed Shells Absolut**

Jumbo pasta shells stuffed with ricotta and topped with our homemade vodka-cream sauce and melted mozzarella

#### **Chicken Caprese**

Boneless breasts of chicken in a garlic wine sauce with fresh tomatoes, basil and fresh mozzarella drizzled with aged balsamic vinegar

#### **Broccoli and Sun-dried Tomatoes**

Tossed with extra virgin olive oil and garlic

*49.95 per person*

Does not include Linens, Bar Service, Sales Tax or Labor Charge





## *Sample Buffet Style*

### *Appetizers*

Stuffed Mushrooms ~ Asparagus wrapped Prosciutto ~ Caprese Flatbread ~ Bruschetta  
*(All appetizers are served butler style)*

*The following to be offered buffet style for your guests to enjoy*

### *Caesar Salad*

Crisp romaine, homemade croutons, shaved parmesan cheese with our creamy Caesar dressing

### *House Salad*

Romaine lettuce with fresh kale, sprouts, cabbage and carrots topped with fresh tomatoes, onions and black olives served with choice of our homemade balsamic vinaigrette dressing or homemade ranch

### *Rigatoni Absolut*

Our famous homemade vodka cream sauce tossed with rigatoni pasta and parmesan cheese

### *Mostaccioli Bolognese*

Our homemade meat sauce tossed with Mostaccioli

### *Chicken Piccata*

Boneless breasts of chicken in a lemon white wine sauce with capers

### *Herbed Roasted Potatoes*

Fresh herbs, extra virgin olive oil and garlic tossed with baby red potatoes and roasted to perfection

### *Mixed Vegetables*

Seasonal mix of freshly steamed vegetables lightly seasoned

*49.95 per person*

Does not include Linens, Bar Service, Sales Tax or Labor Charge

# Bar Service

## Packages Include

Bartenders, Beverage Napkins, Ice, Stir Straws, Bar Supplies, Bar Garnishes, Bar Mixers, Insurance, State & Local Liquor Licenses.

## Beer, Wine, Juice, and Soda Bar

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet & Pinot Noir, Sparkling Italian Prosecco, Miller Lite, Seasonal Selection, Sam Adams, Stella, Beck's Non-Alcoholic, Assorted Soda, Bottled Water, Assorted Juices

4 hours \$14.95 per Guest    5 hours \$18.95 per Guest

## Standard Bar Service

Absolut Vodka, Beefeater Gin, Dewar's Scotch, Jack Daniels, Bacardi Rum, Jose Cuervo Gold Tequila, Seagram's 7, Christian Brothers Brandy, Amaretto, Chardonnay, Pinot Grigio, White Zinfandel, Cabernet & Pinot Noir, Sparkling Italian Prosecco, Miller Lite, Seasonal Selection, Sam Adams, Stella, Beck's Non-Alcoholic, Assorted Soda, Bottled Water, Assorted Juices

4 hours \$19.95 per Guest    5 hours \$24.95 per Guest

## Premium Bar

Grey Goose, Tanqueray Gin, Dewar's Scotch, Glenlivet Scotch, Christian Brothers Brandy, Crown Royal, Jack Daniels, Captain Morgan Rum, Bacardi Rum, Jose Cuervo Gold Tequila, Bailey's, Kahlua, Frangelico, Disaronna Amaretto, Chardonnay, Pinot Grigio, White Zinfandel, Cabernet & Pinot Noir, Sparkling Italian Prosecco, Miller Lite, Seasonal Selection, Sam Adams, Stella, Beck's Non-Alcoholic Assorted Soda, Bottled Water, Assorted Juices

4 hours \$23.95 per Guest    5 hours \$27.95 per Guest

## Soda & Water Package

Coke, Diet Coke, Sprite, iced tea, bottled & sparkling water – \$6.95 per person

## Extras

Champagne Toast add \$3.00 per Guest (includes stemware)

Wine service during dinner \$6.00 per Guest (includes stemware)

\*Substitutions or additions for beer, wine or liquor selections are welcome

\*Customized specialty drinks available

## Late Night Snacks

### Pizza

Assorted slices of freshly made pizza  
\$25.00 per Pizza

### Mini Chicken Parm Sandwich

A lightly breaded chicken breast served with our homemade marinara and melted mozzarella cheese on a mini bun  
\$5.00 per sandwich

### Vienna Beef Hot Dogs

served Chicago Style  
\$3.50 per hot dog

(Hot dog cart with umbrella rental available for \$75.00)



## Frequently asked questions

**Do you have any referrals from past weddings you have done?**  
Absolutely! Type the below link in your browser and take a look at what brides and grooms have said about their experience with us: <https://www.weddingwire.com/reviews/angelis-naperville/7060dce6e36d31ba.html>

**How does this process start?**

Once you have your venue booked we ask you to look at our wedding menu and let us know which bar package (if applicable at your particular venue), menu option and style of service best fits your vision and budget. Once we receive this information we will get started on a custom proposal for you. We will then email you the initial quote with pricing and details. We will wait to hear your feedback on menu and pricing and then begin to make necessary adjustments.

**Do you offer tastings?**

Yes, once your initial proposal is complete (see above) we invite you in to our restaurant in Naperville (1478 E. Chicago Avenue)

**Is there a fee for the tasting?**

Tasting for 2 is complimentary, anyone over and above that is \$25.00 per person. Angelis does have a full bar and you and your guests are welcome to order whatever you would like but by law full price must be charged for all alcoholic beverages

**What days and times are available for a tasting?**

Friday and Saturdays are typically very busy at the restaurant and not conducive for tastings and we are out at weddings and events making sure all is going perfectly (as we will for you too!).

Tuesdays, Wednesdays, Thursdays and select Sundays are available. We try and schedule around 4:00/4:30 or after 7:00 trying to avoid the dinner rush. If your schedule does not permit any of these times or days we can at times accommodate and make alternate suggestions.

**I like one of the menus but have some different ideas for appetizer selections and main course – can these be replaced with other options?**

Of course! These menus and combinations are simply suggestions to get the ball rolling. All of our menus are completely customizable to fit your specific needs.

**We like the bar options but our families have some specific brands they prefer over the ones listed, can we substitute items?**

Of course! We will make every effort to make sure the bar items are what you and your guests like to drink.

**Can you provide a cake and/or desserts?**

Yes! We work closely with a couple of different bakeries that we can refer you to based on your specific needs.

**How many staff members do you provide?**

The size and details of your wedding will determine that. Angelis is well known for properly staffing its events. On average each server will have 2.5 tables and will be supported by porters, bartenders (if applicable), delivery drivers, kitchen staff, dishwashers and an event manager.

**I do not see food stations as a style of service offered. Can Angelis accommodate if I would like my reception to be stations?**

Yes, we can and have done just about every style of service imaginable.

**When is my final guest count due?**

2 weeks prior to your wedding date. This can be adjusted up to 1 week prior but should only be reserved for a few last minute RSVP's.

**The venue I am looking at has a long list of insurance and licensing needs. Does Angelis meet these requirements?**

Yes! We are fully licensed and insured and meet and or exceed most venues' requirements.

**Our venue charges a caterers fee. What does that cover?**

Each venue we work with has its own set of rules, regulations and fees. Some will charge the caterer a percentage of the total bill, some a set dollar amount per guest, some a flat fee for the year. Pricing for this will be in your final proposal.

**Our venue does not have you listed on the preferred caterers list. Can Angelis still caterer our wedding?**

More times than not, YES! We can let your venue know that we are qualified to work at their facility. Most venues are just fearful of a caterer who is not a pro and doesn't know all of the moving parts necessary to successfully cater a wedding. If there is a fee to bring Angelis in as a caterer we can negotiate that fee.

**Is the labor charge listed gratuity for your staff?**

No, labor charge is simply the cost for us to properly staff your wedding and covers the wages for the staff. While gratuity of course is appreciated it is not required unless listed otherwise.

**Can we order off your catering menu instead of your wedding menu?**

Wedding receptions have a large amount of service and rental needs that are included in our pricing listed on the wedding menu. The catering menu does not have all of the needs that are associated with a wedding reception at any of our offsite venues.

**Can you accommodate dietary restrictions and allergies?**

Yes, if some of your guests have a specific need we can easily provide a special meal for them

**Do you offer late night snacks?**

Of course! From Chicago style hot dogs to mini gourmet cheeseburgers on pretzel rolls, we have you covered!

**Do you provide table linens?**

Yes, we work with a linen company that has endless options of colors and fabrics to choose from.

**How much do linens typically cost?**

Because each wedding has different table needs and layout ideas vary so much from wedding to wedding it is tough to give an average but we see linens add roughly \$5.00 - \$8.00 per guest.

**Does Angelis require a deposit to reserve our date?**

Yes, A minimum deposit of \$1500.00 is required to reserve our services for your date. Deposit request may increase depending on the size of your particular event.